



**THE MARY BEALE**  
RESTAURANT

**AUTUMN MENU**

Including warm ciabatta,

Netherend Farm butter, cold pressed rapeseed oil and dukkah

Served 12 Noon-2.00pm [Mon to Sat] 6pm-8.30pm [Mon to Thurs] and 6pm-9.30pm [Fri & Sat]

**STARTERS**

Pumpkin Velouté **V**  
toasted pepitas, coriander  
8.50

King Prawn and Crayfish Cocktail  
baby gem lettuce, cocktail sauce  
11.50

Scottish Smoked Salmon  
Prosecco dressing  
10.50

Handpicked Crab Cakes  
mango and chilli salsa  
11.50

Slow Cooked Guinea Fowl Terrine  
chicory and orange salad  
10.50

Wild Mushroom Tortellini  
parsley and garlic butter, Parmesan  
10.00

Avocado, Chickpea and Chicory Salad **VE**  
chilli oil  
8.50



**MARKET MENU**

[from 1<sup>st</sup> October 2024]

3 Courses 31.00 / 2 Courses 26.00

Including warm ciabatta, Netherend Farm butter, cold pressed rapeseed oil and dukkah

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Pressed Ham Hock  
Waldorf salad, crackling

Pan Seared Red Mullet  
creamed leeks, crispy shallots,  
salsa verde

Affogato  
espresso, amaretto

**ALLERGENS**

**V** Vegetarian - **VE** Vegan

Please ask your waiter if you would like full allergen information

## MAINS

Grilled Cornish Sole  
saffron potatoes, samphire, caper butter  
25.00

Braised Beef Cheek in Red Wine  
creamed potato, baby onion, Chantenay carrots  
22.50

Monkfish Keralan Curry  
basmati rice, toasted coconut, green chutney,  
paratha flatbread  
24.00

Venison Suet Pudding  
creamed potatoes, runner beans, juniper sauce  
23.00

Duck and Pancetta Pappardelle  
19.00

West Country Lamb  
slow cooked shoulder shepherd's pie,  
grilled cutlet, red cabbage,  
red currant sauce  
29.00

Sumac Roast Aubergine **VE**  
spiced tomato ragout, coconut yoghurt, coriander  
20.00

## FROM THE GRILL

Fillet Steak 7oz  
39.50

Sirloin Steak 9oz  
33.50

Spatchcock Poussin  
roasted squash, courgettes,  
truffle dressing  
26.00

Steaks served with  
watercress and fennel salad, slow roasted tomato and rosemary skin on fries  
- Choose from red wine and shallot, béarnaise or peppercorn sauce -

## SIDES

Delmonico Potatoes 6.50  
Rosemary Skin on Fries 5.50  
Creamed Spinach, Toasted Pine Nuts 5.50

Truffle Mac & Cheese 6.50  
Roast Root Vegetables 5.50  
Green Salad, Vinaigrette 5.00

## SAUCES

Sauces: We are pleased to offer the following sauces included within your menu price – please ask your waiter:  
Tomato ketchup, Bloody Mary ketchup, Korean spiced tomato sauce, Sriracha hot sauce, Chilli sauce,  
Mayonnaise, Dijon wholegrain mustard, English mustard, Horseradish, Tabasco, Tartare sauce,  
HP brown sauce, Mint sauce, Cranberry jelly

## DESSERTS

Chocolate Ganache Tart

lime crème fraîche

9.00

Poached Pear

cinnamon biscuit, Jude's vanilla ice cream, caramel sauce

9.00

Individual Plum Crumble

Star anise, toasted hazelnuts, crème Anglaise

9.00

Autumn Fruit Pavlova

Chantilly cream, blackberry sauce

9.00

Jude's Ice Creams and Sorbets [3 scoops]

Vanilla, Double chocolate, Honeycomb, Strawberry, Coffee, Salted Caramel

Sorbets: Mango, Lemon, Raspberry

8.50



## CHEESE

Served with olive bread, fig and apple chutney

13.00

Rachel V

*Semi-hard goats' cheese,  
sweet and nutty flavour.*

Lancashire Bomb Extra Mature Cheddar

*Loved for its immense depth of flavour  
and smooth creamy texture.*

Barkham Blue

*A rich blue taste, smooth buttery texture with a melt in  
the mouth flavour.*

Baron Bigod

*The UK's only traditional raw milk  
Brie-de-Meaux style cheese and the UK national  
champion.*

- Cheese is best served at room temperature, please allow 30 minutes or order earlier -



## HOT BEVERAGES

Served with Petits Fours

5.75

Café du Monde [Kenyan AA Grade]

Cafetière or Decaffeinated Cafetière, Café Latte, Cappuccino, Americano,  
Double Espresso, Macchiato, Café Mocha

Eilles Loose-leaf Teas

English Breakfast, Decaffeinated English Breakfast, Earl Grey, Assam, Darjeeling, Silver Needle,  
Green Jasmine Blossom, Camomile, Peppermint, Ginger and Lemon, Fruity Berries,  
Green Sencha, Lapsang Souchong

Belgian Hot Chocolate



## WINES BY THE GLASS

SPARKLING		125ml	
500	Champagne Drappier Carte d'Or Brut NV	16.50	
502	Champagne Drappier Rosé de Saignée Brut NV	16.50	
400	Filipetti Prosecco, Veneto, Extra Dry, Italy, NV	11.00	
403	Cielo Prosecco, Veneto, Rosé, Italy, NV	11.00	
WHITE		175ml	250ml
115	Pinot Grigio Villa Elsa 2021	10.10	13.70
119	Pulenta Estate XIV Pinot Gris 2022	11.10	15.25
122	Last Stand Chardonnay 2023	8.70	11.85
124	Honu Sauvignon Blanc, Marlborough 2023	10.60	14.75
126	Post Tree Chenin Blanc 2023	9.55	13.10
RED		175ml	250ml
204	Château Freybernat 2020	10.80	15.00
217	Casa Sant Orsola, Chianti 2021	10.30	13.95
221	Ontañón Rioja, Crianza 2020	10.30	13.95
223	Benjamin, Malbec Mendoza 2023	11.10	15.55
231	Hoopenberg Merlot 2020	10.10	13.70

- The above is a selection, please ask to see our full list of wines by the bottle -



## SUNDAY MENU

Try our separate Sunday Menu served between 12.00 noon - 2.30pm & 6.00pm - 8.30pm

## DINNER INCLUSIVE

For those staying on a package inclusive of dinner a £32.00 allocation is deducted from your final bill.  
If selecting from the à la carte menu, any supplements will be charged accordingly.

## SERVICE CHARGE

For tables of 6 and over, a service charge of 12.5% will be added. For all other tables, gratuities are at your discretion.  
Please note that our staff keep any gratuities generously given – thank you.